



WEEKLY MENU 3

Weeks beginning 20th January, 10th February, 10th & 31st March, 2025



Dish	Monday	Tuesday	Wednesday	Thursday	Friday
Traditional	Breaded Chicken Breast Fillet Potato Wedges Broccoli Diced Carrots	Lasagne Homemade Garlic Bread Mixed Vegetables	Beef Burger in a Bun Roasted Potatoes Baked Beans Sweetcorn	Homemade Pizza Potato Wedges Baked Beans	Fish Cake Oven Baked Chips Mushy Peas Baked Beans
Popular	Baked Jacket Potato with Tuna	Fish Fillet Fingers Baked Jacket Potato Spaghetti Hoops	Salmon & Sweet Potato Fishcake Roasted Potatoes Baked Beans Sweetcorn		
Vegetarian	Baked Jacket Potato with Cheese or Baked Beans	Quorn Lasagne Homemade Garlic Bread Mixed Vegetables	Quorn Burger in a Bun Roasted Potatoes Baked Beans Sweetcorn	Quorn Vegan Dippers Potato Wedges Baked Beans	Mini Cheese Slice Oven Baked Chips Mushy Peas Baked Beans
Sandwich Selection	Cheese Baked Jacket Potato	Roast Ham Baked Jacket Potato	Tuna Mayonnaise Roasted Potatoes	Cheese Potato Wedges	Tuna Mayonnaise Oven Baked Chips
Dessert	Eve's Pudding & Custard Sauce Iced Bun Homemade Biscuit & Fresh Fruit	Creamy Rice Pudding with Jam Sauce Cup Cake Homemade Biscuit & Fresh Fruit	Chocolate Chip Sponge & Custard Sauce Jelly Homemade Biscuit & Fresh Fruit	Jam Roly Poly & Custard Sauce Crispy Cake Homemade Biscuit & Fresh Fruit	Jam Sponge & Custard Sauce Ice Cream Homemade Biscuit & Fresh Fruit

Available daily – Salad bar, milk and drinking water

All our menus are compliant with the School Food Standards - we only serve farm assured meat, MCS fish and free range eggs. Low fat milk. If you require advice regarding allergens, please contact the School Catering Supervisor.

